



Wellgo chemical technology Co., LTD
PGE
(Polyglycerol Ester)

PRODUCT NAME WELLGO PGE
PRODUCT TYPE Emulsifier, food grade

COMPOSITION AND DESCRIPTION

Component	Percentage	Color	White to off-white
value of Saponification	65-180	Taste	Neutral, little fatty
Melting point (°C)	50-60	Appearance	Waxy beads or powder

CHEMICAL/PHYSICAL SPECIFICATIONS

Acid value	≤3.0	mg KOH/g
Polyglycerol	≥50	%
Free glycerol	≤1.5	%
Iodine value	≤3.0	gI/100g

HEAVY METAL SPECIFICATIONS

Arsenic (as As)	≤ 1	mg/kg
Heavy metal (as Pb)	≤ 5	mg/kg

APPLICATION AREAS:

Pale yellow powder solid, soluble in oil, alcohol and other organic solvents, can be dispersed in hot water to form a homogeneous emulsion. Quality indicators (implementation of standards: the Ministry of Health to develop standards)

1. This product has strong emulsifying ability, good emulsifying fat, the formation of oil in water system.
- 2 can significantly enhance the dairy's milk flavor, rich milk, natural, and the product is stable within the warranty period taste.
- 3, excellent emulsion stability, to make the product more stable and uniform, and conducive to the production and storage.
4. Easily dispersed in hot water above 40 °C, process requirements and adaptability.

MAIN APPLICATIONS:

1, liquid milk: significantly improve the milk of the liquid milk products taste full, rich milk; can inhibit fat floating to improve protein stability. Flavored yogurt can improve its delicate and smooth, improve the organizational

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structure, especially in semi-skimmed, skimmed flavored milk is more prominent. Proposed to add: neutral milk: 0.1% -0.2; acidic milk 0.05 - 0.2%.

2 frozen drinks: to improve the quality of ice cream, ice cream and other frozen drinks, especially, can significantly enhance the milk, ice cream is creamy and delicate, rounded; products are inflatable, high expansion rate, uniform organizational structure. Proposed to add: 0.1% -0.2%

USING:

(1). product with other powder directly mixed feeding.

(2) The goods will be dissolved in appropriate amount of 40°C -80°C water (or milk) in the mixing state.

(3) added to the oils, along with heating dissolved.

In accordance with the provisions of the national food safety standards of food additives using a standard "(GB2760-2011).

SPECIFICATION AND THE PACKAGE:

25 kg / carton.

STORAGE AND SHELF LIFE:

Should be at room temperature, a cool, ventilated, dry place, Please note that open bag and sealed to prevent caking. Mixed with inflammable, explosive, toxic and hazardous substances storage or shipment is strictly prohibited. Unopened storage period of 18 months.

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